

# PANEER & AUBERGINE



Serves: 2



Oven Bake: 220°C



Minutes: 10



## INGREDIENTS

75g paneer cheese, cubed

100g of slices aubergine, lightly sautéed with garlic & cooled

40g edamame beans (pre-cooked)

25g chopped chives

Garlic olive oil



## METHOD

- 1) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 2) Spread the aubergine evenly across the base, sprinkle with the edamame beans and paneer cheese.
- 3) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.
- 4) Once out of the oven sprinkle with the chives and a little drizzle of the garlic oil.